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1. (Currently amended) A fried composition which comprises:
 - a) a food portion; and at least one starch succinate ester adhered directly on the food portion to form a coated food portion which is subsequently fried or par-fried.
2. (Original) The composition of claim 1, wherein the starch has been converted.
3. (Currently amended) The composition of claim 1, wherein the starch succinate ester has a water fluidity of at least about 30 and no more than about 85.
4. (Currently amended) The composition of claim 1, wherein the starch succinate ester has a water fluidity of at least about 50 and no more than about 85.
5. (Original) The composition of claim 1, wherein the starch has been treated with succinic anhydride at a level of at least about 1% and no more than about 4%.
6. (Original) The composition of claim 1, wherein the starch has been treated with succinic anhydride at a level of at least about 2.5% and no more than about 4%.
7. (Original) The composition of claim 1, wherein the starch has been pregelatinized.
8. (Currently amended) The composition of claim 1, further comprising at least one non-succinylated starch adhered directly on the food portion or on the starch succinate ester.
9. (Original) The composition of claim 1, in which the composition is a fried or par-fried food.
10. (Original) The composition of claim 1, wherein the composition has a reduced fat content relative to an uncoated composition.
11. (Original) The composition of claim 1, wherein the composition has a reduced fat content of at least about 30% by weight of the composition.
12. (Original) The composition of claim 1, wherein the composition is selected from the group consisting of fish, meat, poultry, meat-substitute, cheese, breads, fruit and vegetable.
13. (Original) The composition of claim 1, wherein the composition is a fried potato product.

14. (Currently amended) A process of preparing the fried food composition of claim 1 comprising:
 - a) blanching a food portion in water containing from at least about 0.1% to no more than about 0.8% cations by weight
 - b) applying at least one succinated starch ester to the blanched food portion; and
 - c) frying and/or par-frying the coated food portion.
15. (Original) The process of claim 14, wherein the coated food portion is par-fried in (c) and further comprising (d) freezing the par-fried coated food portion to form a frozen food portion.
16. (Original) The process of claim 15, further comprising (f) reconstituting the frozen food portion.
17. (Original) The process of claim 16, wherein reconstitution is by frying..
18. (Original) The process of claim 16, wherein reconstitution is by oven heating.
19. (Original) A food composition prepared by the process of claim 14.
20. (Currently amended) A process of preparing the fried food composition of claim 1 comprising:
 - a) blanching a food portion in water containing from at least about 0.1% to no more than about 0.8% cations by weight, and at least one succinated starch ester; and
 - b) frying and/or par-frying the coated food portion.
21. (Original) The process of claim 20, further comprising applying at least one coating comprising at least one starch to the blanched, succinated food portion.
22. (Original) A food composition prepared by the process of claim 21.